



LINEAR

DESIGN

Introducing Smeg Linear, a style evolution that uses design and depth of function to create seamless interconnection. Linear is a fresh interpretation of the line. Sleek, simple and beautifully conceived, Linear balances high performance with aesthetic excellence, practicality, forward-thinking and technological precision. Smeg has anticipated everything. Whether you need a single statement product, or a kitchen choreography of pure uniformity and grace, think Linear.

STYLE

The new Linear range unifies exceptional design and style with superior technology. Elegant linearity is balanced perfectly with satin stainless steel and supersilver glass to produce a timeless look that is clean, streamlined and smart. The entire range offers the latest features and works beautifully, both as stand-alone appliances or alongside other Linear products.



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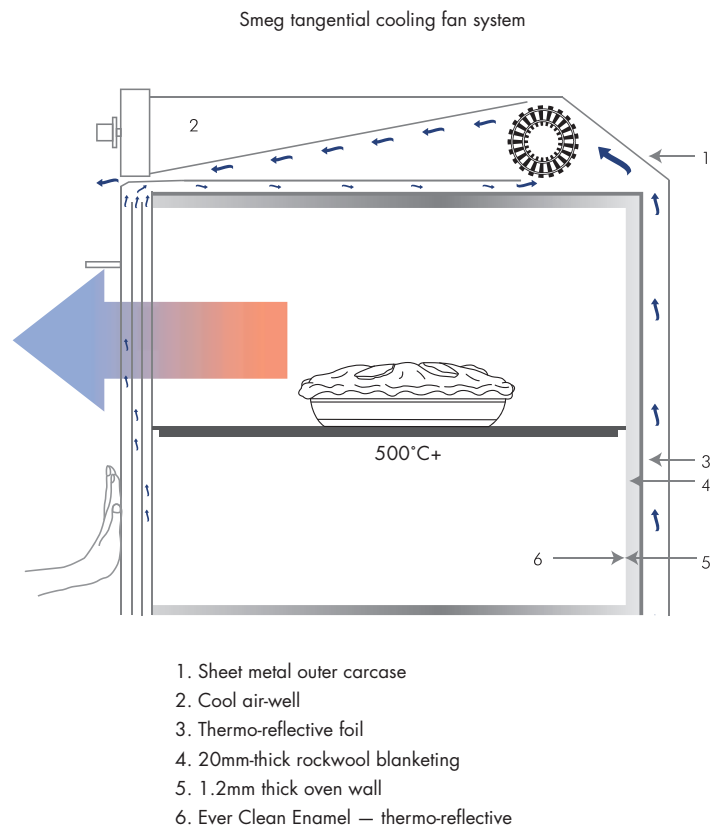




Technology

Thermoseal

Thermoseal is a unique combination of technologies which Smeg has developed to produce consistently better cooking. Smeg's Thermoseal ovens have a completely controlled cooking system that doesn't allow cold air into the cavity during cooking. Meat retains more of its flavour, moisture and nutritional value, giving you get a succulent, tasty result every time. Additionally, because Smeg ovens don't vent, cakes rise evenly and pastries crisp to perfection. Smeg's Thermoseal system includes an innovative cooling system which keeps everything around the oven cool — including Smeg's Cool Door. Smeg uses a 22-blade tangential fan cooling system to draw cool air up through the panes of glass in the door. Consequently, Smeg's Cool Door is cool to the touch and one of the safest available.



Cool Door

Smeg has one of the safest, coolest oven doors available. Smeg Cool Door technology keeps wandering hands safe from burning and helps stop radiant heat from raising the temperature in your kitchen. During standard cooking functions, our triple and quadruple-glazed doors never reach more than 10°C above the ambient room temperature. Even when using the pyrolytic cleaning function — at oven-cavity temperatures of up to 500°C — the door temperature never rises to more than 15°C above the ambient room temperature.



Technology

Smart Chef

Smeg's Smart Chef menu options give you nine pre-set recipes from which to choose and the interactive capacity to modify functions as much or as little as you require. It will even tell you which shelf to use. You can also store your favourite recipes to memory, to personalise your oven.

Intuitive Display

Temperature, time, cooking functions, Smeg's fully-automatic Smart Chef program – all are displayed on the electronic LED display. Smeg's engineers and designers have delivered a distinctive and easy visual format that mimics human logic.



Telescopic Shelving Guides

Our telescopic shelving guides ensure Smeg shelves are stable and safe. Each shelf can be telescoped forward, providing a flat plane and easy access. Standard or optional depending on model selection.



Capacity

Smeg has applied innovative engineering and smart design to develop 60cm ovens with an incredible 68-litre true-cooking capacity. Now, you can stack the oven, fit two cake tins side-by-side and enjoy the added benefits of five shelves. You can even cook on the oven floor. Perfect for entertaining!



Technology

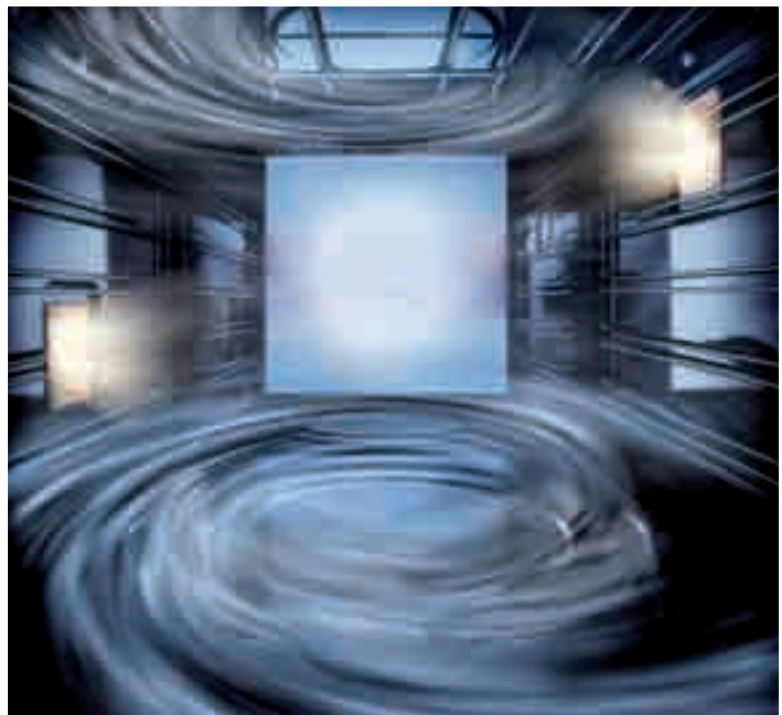
Pyrolytic Cleaning

In just ninety minutes, Smeg's pyrolytic cleaning function can assist to rid your oven of grease and waste. Pyrolytic cleaning sends the oven interior to between 475°C and 500°C and literally carbonises food residue to a fine ash. At such an extreme temperature, the door automatically locks for safety, while radiant heat is reduced to no more than 15°C above ambient using an independent cooling fan and quadruple door glazing.



Vapour Clean

To help take the hard work out of cleaning your non-pyrolytic oven, Smeg has developed Vapour Clean. Just add a little water to the cavity on the oven floor, some water and detergent to the oven cavity walls, select Vapour Clean and allow the vapour to soften any residue.



Technology

Ever Clean Enamel

Formulation, application, firing – our exclusive Ever Clean Enamel creates a flawless finish on oven interiors and baking trays alike, making oven surfaces incredibly easy to maintain. The same superior Ever Clean Enamel is used in all new Smeg ovens.



Illumination

Twin halogen lights are positioned asymmetrically on the side walls of the new 68-litre oven cavity for optimum internal radiance.

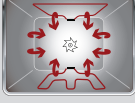
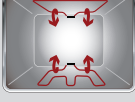
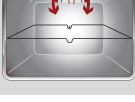
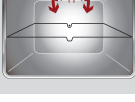
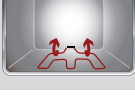


Precise Temperature Control

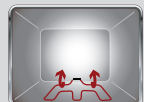
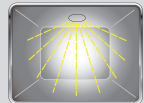
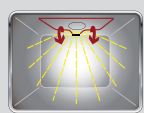
Smeg has developed a snub-nose electronic thermostat, positioned within the oven cavity. This delivers the ultimate in responsive and precision temperature control, enhancing cooking results.



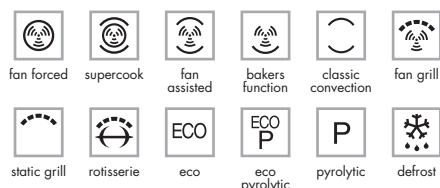
Cooking Functions

	FAN FORCED fan + circular rear element	This versatile function is ideal for roasting meats, baking, heating dishes and so much more. It allows you to use the entire oven, including the oven floor.	
	SUPER FAN FORCED fan + circular rear element + floor element	Choose Super Fan Forced for large-capacity cooking, including roasts. It is also suitable for cooking bases. The floor of the oven is perfect for pizza.	
	SUPERCOOK fan + perimeter roof element + floor element + circular rear element	Supercook is the use of three elements and the fan at once, enabling foods to be cooked, quickly and efficiently, with minimal smell and flavour transference.	
	FAN ASSISTED fan + perimeter roof element + floor element	Very even cooking throughout the middle zones of the oven. Also, the highest to lowest levels when used, favour browning and crisping.	
	CONVECTION perimeter roof element + floor element	This function supplies heat from above and below and suits long, slow cooking and dishes requiring a lower temperature. Best positions are shelves 2 and 3.	
	FAN GRILL fan + perimeter roof element + inner roof element	Enjoy full-width, high-power grilling. This function is great for baking chips, pastries, scones and any type of meat, including fish. Door must be closed while grilling.	
	HALF FAN GRILL fan + inner roof element	The centre element gives generous coverage of the grill tray, all the way from the rear to the front. Use to cook smaller amounts of food. Door must be closed while grilling.	
	STATIC GRILL perimeter roof element + inner roof element	Radiant heat is directed straight onto the top of your food. Use this function for great toast, cheese melts, focaccia and so on. Door must be closed while grilling.	
	HALF STATIC GRILL inner roof element	All the benefits of the Static Grill but for small quantities of food. Place food from front to back, down the centre of the tray. Door must be closed while grilling.	
	ROTISSERIE rotisserie + perimeter roof element + inner roof element	Works with the grill element to cook and brown food to perfection. A tray of vegetables beneath the rotisserie, basted by delicious juices from above, is a meal not to be missed.	
	HALF ROTISSERIE rotisserie + inner roof element	Slightly less powerful than the Full Rotisserie function, the Half Rotisserie nevertheless delivers mouth-watering results.	
	PIZZA concealed floor element only	Establishing a hot residual and even heat into the pizza stone directly from the concealed floor element ensures crispy evenly cooked bases and perfect toppings.	

Cooking Functions

	BAKERS FUNCTION fan only + floor element	Sensational for dishes with a pastry base. Produce wonderfully crisped pies, tarts and quiches, every time.	
	BASE HEAT concealed floor element only	Choose Base Heat for crisp pastry or any dish needing a higher base temperature. Base Heat will also keep a full oven hot without over-cooking.	
	PROOFING both roof elements	Heat from the top of the oven cavity makes it easier to proof all types of dough and guarantees perfect results, quickly.	
	GAS CONVECTION gas only	People with a gas-only oven will love the even heat afforded by this function. Please note, a gas oven cannot be Thermosealed.	
	DEFROST fan only	Defrost your frozen food with the help of this convenient, fan-assisted function.	
	VAPOUR CLEAN concealed floor element only	Add a little water to the cavity on the oven floor, and some water and detergent to the oven cavity walls. Select Vapour Clean and allow the vapour to soften any residue for easy wipe-over.	
P	PYROLYTIC CLEANING fan + rear + perimeter roof + floor element	From ninety minutes to a maximum of three hours for heavily soiled ovens, this function sends the oven interior to between 475°C and 500°C and literally carbonises food residue to a fine ash. The door automatically locks for safety.	
ECO P	ECO PYROLYTIC fan + circular rear + perimeter roof + floor elements	This 90-minute, preset function sends the oven interior to more than 500°C and carbonises food residue to a fine ash. It is a great choice for cleaning a slightly soiled oven. The door automatically locks for safety.	
	MICROWAVE microwave only	Great for cooking, thawing and heating – quickly and easily – the microwave function can also be combined with conventional functions, if available.	
	MICROWAVE WITH GRILL	Combine traditional microwave functions with the convenience of a grill.	
	STEAM steam only	Whether you want to cook, re-heat, defrost or sterilise, the steam function is your gentle, healthy and regenerative alternative.	
	MICROWAVE & FAN FORCED fan + circular rear + perimeter roof + floor elements	Classic even fan forced cooking overlaid with microwave sequencing can speed up the cooking for particular dishes.	

Linear 60cm Single Ovens



Stored Memories

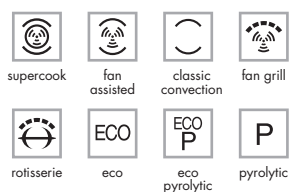
beef pork poultry lamb fish vegetables pizza cake pastry R₁ R₂ R₃

SAP112-8

60cm Linear Pyrolytic Single Oven

Smeg's Thermoseal system ensures precision temperature control. This creates an ideal environment for cooking and helps to maintain the food's natural moisture. A huge 68-litre net capacity Maxi Cavity allows room for five cooking levels plus the oven floor, while Cool Door technology ensures your children's hands are safe and your kitchen environment is cooler and more pleasant. Perfect for the family or entertaining, the oven combines a superior pyrolytic cleaning function with Ever Clean Enamel, to assist with easier maintenance and the avoidance of harsh chemicals. The LED controls include Smart Chef and Intuitive Cooking features.

Capacity - 79 lt W597mm x D566mm x H597mm

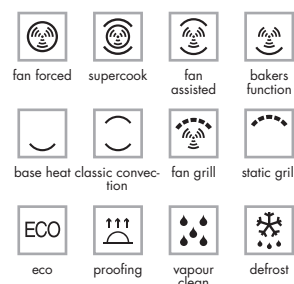


SAP109-8

60cm Linear Pyrolytic Single Oven

This oven offers a 60-litre net capacity, Cool Door technology, the Thermoseal system, Ever Clean Enamel and pyrolytic cleaning. It includes a digital clock with full programmability.

Capacity - 70 lt W597mm x D566mm x H597mm



Stored Memories

beef pork poultry lamb fish vegetables pizza cake pastry R₁ R₂ R₃

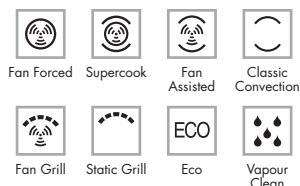
SA112-8

60cm Linear Vapour Clean Single Oven

This supersilver glass and satin stainless steel oven offers a huge 68-litre net capacity Maxi Cavity, the Thermoseal system, Cool Door technology, Ever Clean Enamel and Vapour Clean assisted cleaning.

It also features a digital clock, Smart Chef and Intuitive Cooking.

Capacity - 79 lt W597mm x D566mm x H597mm

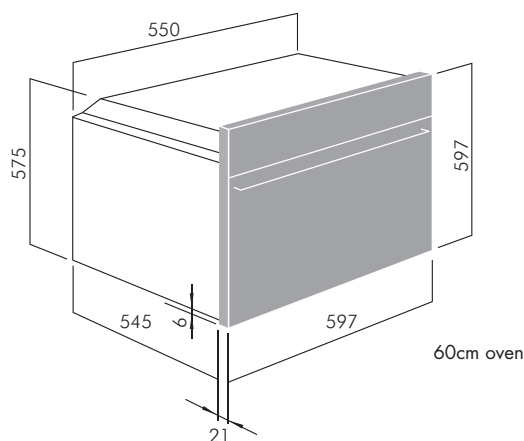


SA109-8

60cm Linear Vapour Clean Single Oven

This supersilver glass and satin stainless steel oven offers a 60-litre net capacity, the Thermoseal system, Cool Door technology, Ever Clean Enamel and Vapour Clean-assisted cleaning. It also features a digital clock and is fully programmable.

Capacity - 70 lt W597mm x D566mm x H597mm



Linear 60cm Single Ovens

Features

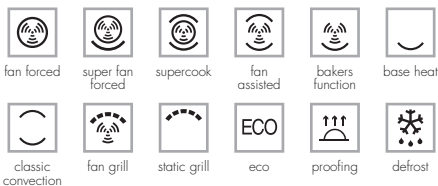
	Linear 60cm Single Ovens			
	SAP112-8	SAP109-8	SA112-8	SA109-8
Installation	Underbench/ Wallmount	Underbench/ Wallmount	Underbench/ Wallmount	Underbench/ Wallmount
capacity	79 lt	70 lt	79 lt	70 lt
cooking levels	6	5	6	5
lights	2	1	2	2
power outlet	15 amp	15 amp	15 amp	15 amp
FEATURES				
clock	digital	digital	digital	digital
auto cooking	•	•	•	•
manual override	•	•	•	•
minute minder	•	•	•	•
semi-auto cooking	•	•	•	•
Thermoseal	•	•	•	•
Ever Clean enamel	•	•	•	•
LED display	•	•	•	•
end-cooking alarm with auto switch off	•	•	•	•
new maxi cavity	•		•	
Smart Chef	•		•	
intuitive cooking	•		•	
moulded sides		•		
SAFETY				
door glazing	quad	quad	triple	triple
cool door technology	•	•	•	•
forced airflow door cooling	•	•	•	•
safety-grip handles	•	•	•	•
safety-notched shelves	•	•	•	•
thermal overload protection	•	•	•	•
child safety lock	•	•	•	•
FURNITURE				
110% telescopic shelf guide	O		O	O
70% telescopic shelf guide	1		1	O
chromed wire shelves	1	2	1	2
20mm grill/baking/roasting tray	1	1	1	1
40mm roasting tray	1	1	O	O
removable roof liner	S	S	S	S
grill insert	1	1	1	1
pizza shovel	O	O	O	O
pizza stone	O	O	O	O
roastisserie attachment	O	O		

S = Standard O = Optional

Optional Accessories



Linear 70cm Single Oven

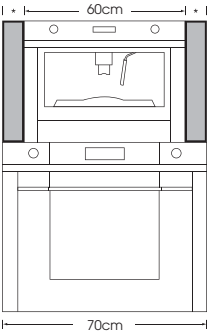


Stored Memories
beef pork poultry lamb fish vegetables pizza cake pastry R₁ R₂ R₃

SCA712-3 70cm Linear Single Oven

This oven incorporates Smeg's unique Thermoseal system for even temperature, increased moisture retention, zero flavour-transference and better cooking results. The triple-glazed door ensures your kitchen environment remains cooler and more pleasant. Ever Clean Enamel allows for easier cleaning. The SCA712-3 combines satin stainless steel with supersilver glass for a stylish finish to complement any kitchen, together with a huge oven capacity for entertaining. Capacity - 92 lt W698mm x D566mm x H597mm

Optional Accessories



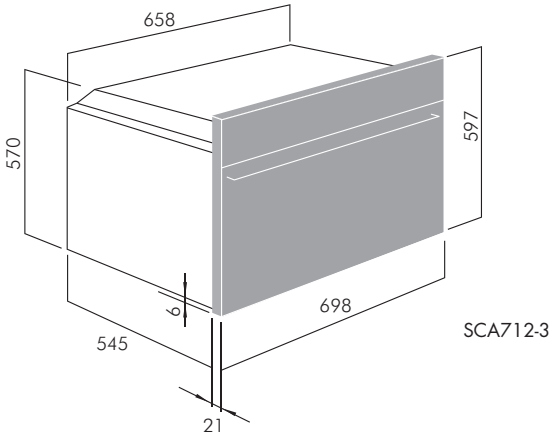
2 x vertical infill side trims for integration of Linear compact micro, convection micro, steam or coffee units above 70cm wide Linear oven.

*50mm trim width

Code for pair of side trims: STLINEAR



PALPZ / PRTX
Shovel & Pizza Stone



Features

	LINEAR 70CM SINGLE OVEN
	SCA712-3
Installation	Underbench / Wallmount
capacity	92 lt
cooking levels	4
lights	2
power outlet	15 amp
FEATURES	
clock	digital
auto cooking	•
manual override	•
minute minder	•
semi-auto cooking	•
Thermoseal	•
Ever Clean enamel	•
LED display	•
end-cooking alarm with auto switch off	•
Smart Chef	•
intuitive cooking	•
SAFETY	
door glazing	triple
forced airflow door cooling	•
safety-grip handles	•
safety-notched shelves	•
thermal overload protection	•
child safety lock	•
FURNITURE GUIDE	
110% telescopic shelf guide	2
70% telescopic shelf guide	1
chromed wire shelves	2
20mm grill/baking/roasting tray	1
non-stick biscuit tray	2
removable roof liner	1
grill insert	S
pizza shovel	O
pizza stone	O

S = Standard O = Optional

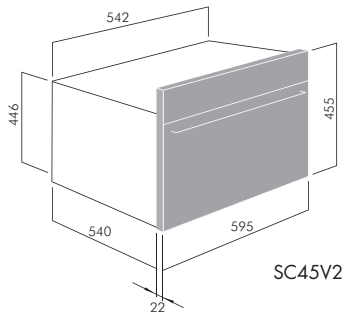
Linear Compact Steam Oven



SCA45V2
60cm Linear Steam Oven
 A reservoir at the top of Smeg’s Linear Steam Oven allows maximum width and multiple levels for cooking. Whether you want to cook, re-heat, defrost or sterilise, Smeg Steam Ovens are the gentle, regenerative alternative. The Linear Steam Oven will transform the way you cook.
 Capacity - 35 lt W595mm x D562mm x H455mm

Did you know?

By cooking with steam, your food retains more vitamins and minerals. The natural colour and texture is also preserved, delivering superb, full-flavoured results.



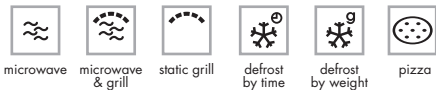
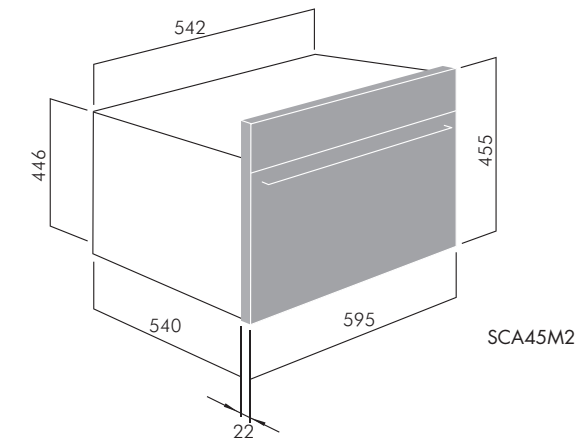
Features

	LINEAR STEAM OVEN
	SCA45V2
Installation	Underbench/Wallmount
capacity	35 lt
cooking levels	4
lights	1
power outlet	10 amp
FEATURES	
clock	digital
auto cooking	•
manual override	•
semi-auto cooking	•
LED display	•
end-cooking alarm with auto switch off	•
delay start 9 hours, 50 minutes	•
preset programs	15
SAFETY	
door glazing	double
safety-notched shelves	•
thermal overload protection	•
FURNITURE	
chromed wire shelves	1
40mm perforated tray	1
40mm non-perforated tray	1

Optional Accessory

Code for pair of side trims: STLINEAR

Linear Compact Microwave with Grill



SCA45M2
 60cm Linear Compact Microwave with Grill
 The SC45M2 offers a combination of microwave and grill, with a pizza option. The microwave finish is supersilver glass and satin stainless steel and complements other products in the Linear family.
 Capacity - 35 lt W595mm x D562mm x H455mm

Optional Accessory

Code for pair of side trims: STLINEAR

Did you know?

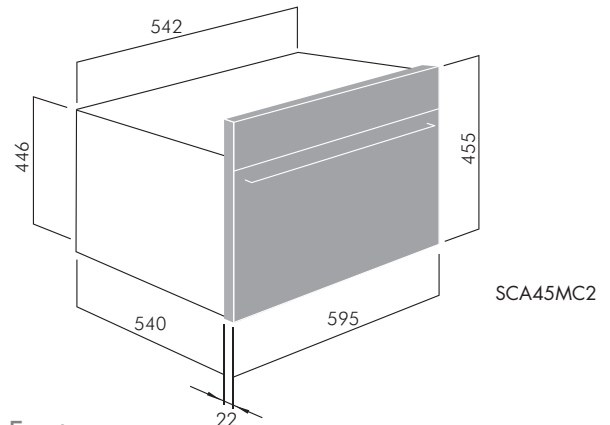
Microwave technology is about so much more than effective reheating. Smeg's Compact Microwave with Grill allows you to steam an entrée of fresh asparagus spears before adding the finishing touch using the grill function – a golden-hued layer of delicious melted cheese.



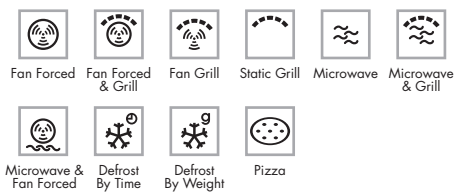
Features

	LINEAR COMPACT MICROWAVE WITH GRILL
	SCA45M2
Installation	built-in
connected powercord & 3-pin plug	15 amp
capacity	35 lt
cooking levels	2
lights	1
power outlet	15 amp
FEATURES	
clock	digital
microwave	•
grill capacity	1500W
LED display	•
end-cooking alarm with auto switch off	•
multi display	•
turntable	320mm diameter
combination cooking	•
power levels	9
programs	5
weight defrost program	•
90 minute timer	•
SAFETY	
child safety lock	•
FURNITURE	
elevated chrome shelves	•
pizza plate	•

Linear Compact Combination Oven



Features



SCA45MC2

60cm Linear Compact Combination Oven

The SCA45MC2 is the perfect companion oven for the busy kitchen. Where space is limited, it is also an ideal stand-alone appliance. Smeg has combined the convenience of a microwave with a powerful grill or fan-forced oven option, even pizza and defrost functions.

Capacity - 34 lt W562mm x D595mm x H455mm

Did you know?

Smeg's Linear Compact Combination Oven is your complete cooking solution, allowing you to microwave, grill, bake and roast, all in one convenient and compact unit. Cook mouth-watering, crispy-skinned chicken, fluffy jasmine rice, grilled steaks, seasonal vegetables and even a chocolate mud cake!



	LINEAR COMPACT COMBINATION OVEN
	SCA45MC2
Installation	built-in
connected powercord & 3-pin plug	15 amp
capacity	35 lt
cooking levels	2
lights	1
power outlet	15 amp
FEATURES	
clock	digital
nominal power	3400W
microwave	•
convection	1000W
grill capacity	1500W
LED display	•
end-cooking alarm with auto switch off	•
multi display	•
turntable	320mm diameter
combination cooking	•
power levels	9
time defrost program	•
weight defrost program	•
90 minute timer	•
delay start	•
SAFETY	
child safety lock	•
FURNITURE	
chromed wire shelf/shelves	•
glass tray	•
pizza plate	•

Optional Accessory

Code for pair of side trims: STLINEAR

Linear Coffee Machine



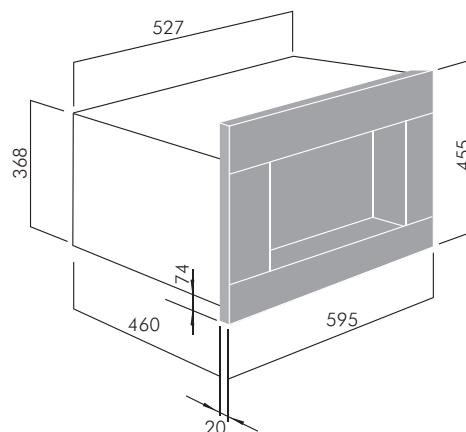
CMSC45 Linear Coffee Machine

For stunning barista-quality results, choose the Smeg Linear Coffee Machine. It is built-in and requires no plumbing – and that means greater design flexibility. Finished in glass and satin stainless steel, it is styled to perfectly complement the rest of your appliances. All the components are hidden from view, but can be accessed with ease. This includes a 1.8-litre water tank with the capacity to produce cup after cup of café-style coffee. The machine offers a convenient, internal, self-cleaning function so you don't have to clean it after every cup of coffee. Fully programmable, it will remember exactly how you like your espresso shot, has five coffee strengths, a pre-ground option, and easily stores up to 220 grams of coffee beans. You can even add a warming drawer underneath.

W595mm x D480mm x H455mm

Features

	LINEAR COFFEE MACHINE
	CMSC45
Installation	built-in
connected powercord & 3 pin plug	10 amp
FEATURES	
water tank	1.8 lt
coffee beans	220 grams
LED Display	•
pump pressure	15 Bar
rinsing function	•
FUNCTIONS	
fully automatic coffee	•
steam function	•
hot water function	•
coffee strength levels	5
temperatures	3
FURNITURE	
frothing nozzle for milk	•
adjustable coffee dispenser	•
drip tray	•
lights	2
grind adjustment	•
language	12
sequence prompter	•



CMSC45

Optional Accessory

Code for pair of side trims: STLINEAR

Did you know?

With the Smeg Linear Coffee Machine, you can produce sensational results using ground coffee or whole coffee beans. Just as impressive is the 1.8 litre reservoir, which allows you to make up to 20 cups of coffee before refilling. A self-cleaning function significantly reduces the time you need to spend cleaning your machine.



Safe telescopic shelf guide for machine access.



Easy access to water reservoir.



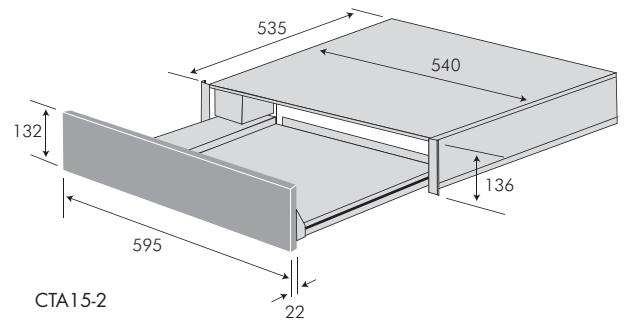
Direct access to coffee bean compartment.

Linear Warming Drawer



CTA15-2 Linear Warming Drawer

Keep your cups and saucers warm and espresso-ready with Smeg's convenient warming drawer. The Smeg Linear Warming Drawer can be fitted directly beneath either a Compact or 60cm oven, and perfectly complements the other products within the Linear family. With its non-slip drawer liner and electronic touch controls, it is another example of Smeg's commitment to detail and intelligent design.



Optional Accessory

Code for pair of drawer side trims: DSTLINEAR



Linear Gas Cooktops

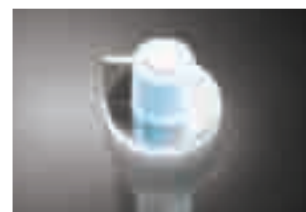


PX140A 100cm Linear Gas Cooktop

The sophisticated PX140A is generous enough to accommodate a variety of cooking demands. The ultra-low profile contributes to a stunning avant-garde design that is ideal for today's streamlined kitchen, while Smeg's flame failure technology delivers exceptional safety. Smeg's vertical flame technology allows the burner assemblies to deliver more heat to the utensil bases, for faster and more efficient energy use. For extra safety, when a flame is lit, an LED illuminates the relevant control knob.

W1000mm x D395mm x H5mm

NB 5mm platform height above bench
53mm height below bench



Linear knobs illuminate when in use



Grey trivet feet optional
Code: KITPVX



PVS750A 74cm Linear Gas Cooktop

This oven features a stunning avant-garde design, and comes in beautiful silver glass, framed in satin stainless steel. It offers Smeg's vertical flame technology. For extra safety, when a flame is lit, an LED illuminates the relevant control knob.

W740mm x D510mm x H2mm

NB 2mm platform height above bench
56mm height below bench



PVN750A — black glass

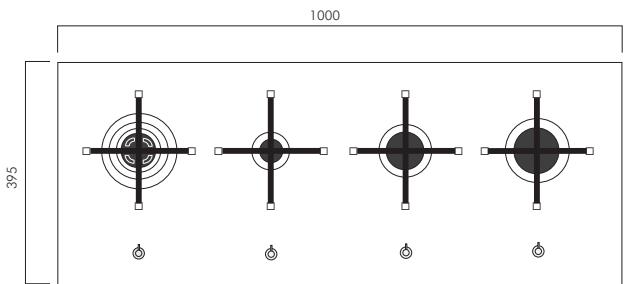


PVa750A — graphite

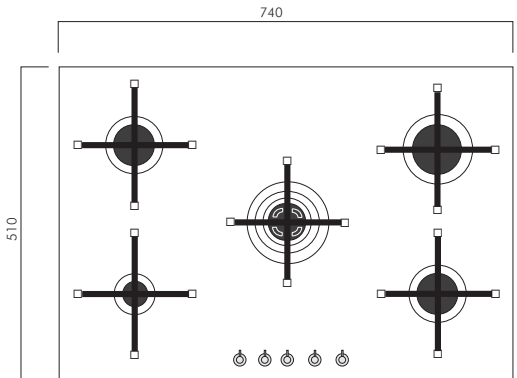
Linear Gas Cooktops

Features

	LINEAR GAS COOKTOPS			
	PX140A		PVS750A	
installation	topmount		topmount	
power outlet	10 amp		10 amp	
cut-out	847mm x 371mm		733mm x 503mm	
FEATURES				
automatic electronic ignition	●		●	
cooking zones	4		5	
heat settings	infinite		infinite	
CAPACITY				
ultra rapid triple burner (wok)	1	14.6mj/hr	1	14.6mj/hr
rapid burner	1	10.8mj/hr	1	10.8mj/hr
semi-rapid burners	1	6.1mj/hr	2	6.1mj/hr
auxiliary burner	1	4.7mj/hr	1	4.7mj/hr
SAFETY				
flame failure	●		●	
pot stand position lock	●		●	
OPTIONAL				
grey trivet feet	●		●	



PX140A



PVS750A

Linear Gas Cooktops

Installation Options



PSA906

90cm Linear Gas Low Profile Topmount Cooktop

The expansive PSA906 is generous enough to accommodate a variety of cooking demands. At just 3mm high, the minimal platform contributes to a clean design that is ideal for today's streamlined kitchen. Smeg's flame failure technology, fitted to each burner, delivers exceptional safety. The cooktop is equipped with a powerful dual control 18.6Mj wok burner – perfect for fast-boiling and stir fries. Front-mounted and easy-to-access controls are also key features of this unique cooktop.

W900mm x D510mm x H3mm topmount above bench (overall height 78mm)



Flushmount



Topmount



PGA95 – Topmount

90cm Linear Gas Low Profile Cooktop

A spacious hob design allows for multiple cookware to be used simultaneously. This cooktop's five burners are ergonomically positioned for maximum benefit and allow flexibility for several styles of cooking at one time. The seamless design offers easy wipe-over cleaning.

W867mm x D512mm x H78mm

NB Topmount version platform is 3mm above bench



PGA75F – Flushmount

PGA75SC – Topmount

70cm Linear Gas Low Profile Cooktop

Cook a number of dishes at once with this spacious hob design. Five burners are ergonomically positioned for maximum benefit, while the seamless design offers easy wipe-over cleaning.

W720mm x D512mm x H78 mm

NB Topmount version platform is 3mm above bench



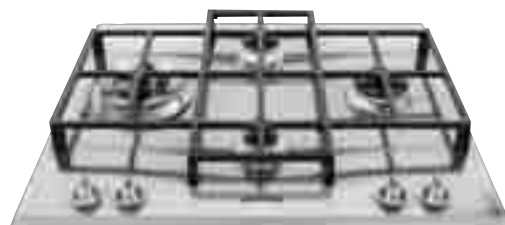
PGA64 – Topmount

60cm Linear Low Profile Gas Cooktop

The controls on this stunning four-burner are positioned at the front of the cooktop. This frees up the full 60cm-width for burner placement. Now two large pots can fit comfortably together.

W600mm x D500mm x H78mm

NB Height includes 3mm high platform above bench



P1641X – Topmount

60cm Linear Gas Cooktop

The controls on this stunning four-burner are positioned at the front of the cooktop. This frees up the full 60cm-width for burner placement. Now two large pots can fit comfortably together.

W600mm x D510mm x H40mm (excluding trivets)

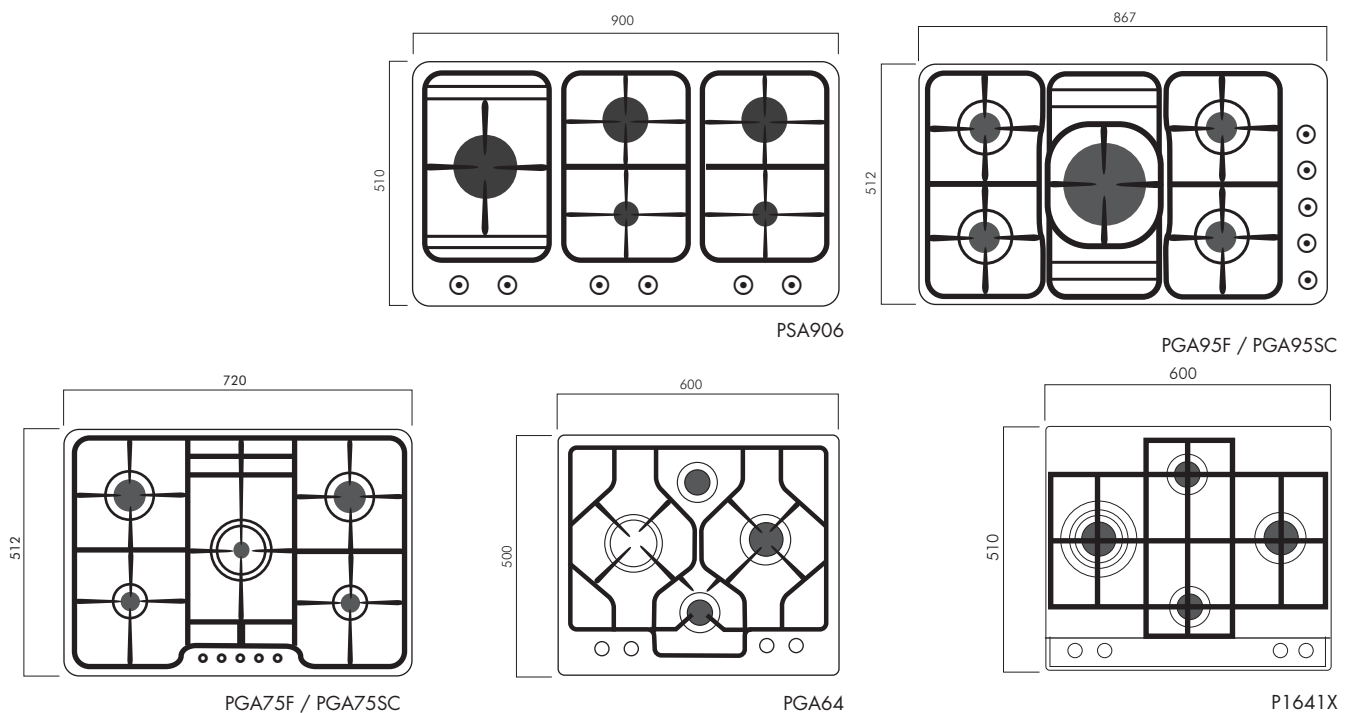
Linear Gas Cooktops

Features

	LINEAR GAS COOKTOPS							
	PSA906		PGA95F / PGA95		PGA75F / PGA75SC		PGA64	
installation	topmount		flushmount/topmount *		flushmount/topmount *		topmount	
power outlet	10 amp		10 amp		10 amp		10 amp	
cutout	W878mm x D490mm		topmount W847mm x D482mm flushmount W868mm x D513mm		topmount W700mm x D492mm flushmount W721mm x D513mm		W560mm x D490mm	
FEATURES								
automatic electronic ignition	●		●		●		●	
hob zones	5/6		6		5		4	
heat settings	infinite		infinite		infinite		infinite	
CAPACITY								
dual control ultra-rapid triple burner (wok)	1	18.6mj/hr						
ultra rapid triple burner (wok)			1	15mj/hr	1	15mj/hr	1	15mj/hr
large rapid burner	2	12mj/hr					1	12mj/hr
semi-rapid burners			3	7.5mj/hr	2	7.5mj/hr		
auxiliary burner	2	3.9mj/hr	1	3.9mj/hr	2	3.9mj/hr	2	3.9mj/hr
FURNITURE								
cast-iron trivets & burner caps	S		S		S		S	
wok stand	S		S		S		S	
pot rest	S		S		S			
SAFETY								
flame failure	●		●		●		●	

S = Standard

*Flushmounted cooktops also require a rebated cut-out as well as a standard cut-out. Listed is the larger, rebate cut-out dimensions.



Complementing the Linear Range



SQUARELINE SINKS



INDUCTION COOKTOPS



INTEGRATED DISHWASHERS



RANGEHOODS

See Classic Range Brochure Volume 19A,
Smeg Sink brochure

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